The Most-Wanted Cooky Recipes in all America

from Pillsbury's $100,000 GRAND NATIONAL Recipe and Baking Contests and Ann Pillsbury's kitchen.

These are the $5,000 Cherry Winks from Pillsbury's $100,000 Grand National Contest.

$5,000 CHERRY WINKS

Winner in Pillsbury's 2nd Recipe and Baking Contest by Mrs. Ruth Derousseau, Rice Lake, Wisconsin

BAKE *at 375° F. for 10 to 12 minutes.*
MAKES *about 5 dozen cookies.*

Sift.... 2¼ cups sifted **Pillsbury's Best Enriched Flour**
1 teaspoon double-acting **baking powder**
½ teaspoon **soda**
½ teaspoon **salt**

Combine ¾ cup **shortening**
1 cup **sugar;** cream well.

Add..... 2 **eggs**
2 tablespoons **milk**
1 teaspoon **vanilla;** beat well.

Blend in... dry ingredients gradually; mix thoroughly.

Add..... 1 cup **pecans,** chopped
1 cup **dates,** chopped
⅓ cup **maraschino cherries,** chopped; mix well.

Shape.... into balls using 1 level tablespoonful of dough for each cooky.

Crush.. 2½ cups **Kellogg's Corn Flakes** or **Kellogg's Pep.** Roll each ball of dough in Corn Flakes or Pep.

Place..... on greased baking sheet. Top each cooky with ¼ **maraschino cherry.**

Bake..... in moderate oven (375° F.) 10 to 12 minutes.

SWEDISH HEIRLOOM COOKIES

Winner in Pillsbury's 3rd Recipe and Baking Contest by Mrs. Carlos Wheaton, Hopkins, Minnesota

BAKE *at 325° F. for 12 to 15 minutes.*
MAKES *about 4½ dozen cookies.*

Cream... 1 cup **shortening** (half butter for flavor); add gradually
1 cup **confectioners' sugar** and
½ teaspoon **salt,** creaming well.

Add... 1¼ cups **almonds,** ground

Blend in.. 2 cups sifted **Pillsbury's Best Enriched Flour** gradually; mix thoroughly.

Add..... 1 tablespoon **water**
1 tablespoon **vanilla;** mix thoroughly with fork.

Shape.... into balls or crescents using 1 level tablespoon of dough for each cooky. Place on ungreased baking sheets. Flatten slightly.

Bake..... in moderate oven (325° F.) 12 to 15 minutes. Roll in **confectioners' sugar** while still warm.

COCONUT CHERRY DROPS

Winner in Pillsbury's 2nd Recipe and Baking Contest by Miss Adele Guerin, St. Paul, Minnesota

BAKE *at 375° F. for 10 to 12 minutes.*
MAKES *about 2½ dozen cookies.*

Sift.... 1¼ cups sifted **Pillsbury's Best Enriched Flour**
½ teaspoon double-acting **baking powder**
½ teaspoon **salt**

Cream.. ¼ cup **butter** and
¼ cup **shortening;** add gradually
½ cup **sugar,** creaming well.

Add..... 1 **egg**
½ teaspoon **almond extract;** beat well.

Blend in... dry ingredients gradually; mix thoroughly.

Add.... ¼ cup **maraschino cherries,** chopped
1 cup shredded **coconut,** cut fine, and
½ cup **pecans,** chopped. Mix well.

Drop..... by rounded teaspoonfuls onto lightly greased baking sheets. Flatten slightly. Top each cooky with a quarter **maraschino cherry.**

Bake..... in moderate oven (375° F.) 10 to 12 minutes.

$10,000 STARLIGHT MINT SURPRISE COOKIES

Winner in Pillsbury's 1st Recipe and Baking Contest by Miss Laura Rott, Naperville, Illinois

BAKE *at 375° F. for 10 to 12 minutes.*
MAKES *4½ dozen cookies.*

Sift..... 3 cups sifted **Pillsbury's Best Enriched Flour**
1 teaspoon **soda**
½ teaspoon **salt**

Cream... 1 cup **butter** (half shortening may be used); add gradually
1 cup **sugar**
½ cup firmly packed **brown sugar,** creaming well.

Add..... 2 **eggs,** unbeaten
1 tablespoon **water**
1 teaspoon **vanilla;** beat well.

Blend in... dry ingredients gradually; mix thoroughly. Cover; chill at least 2 hours.*

Open.... 1 package (8½ oz.) **Rockwood solid chocolate mint wafers.** Enclose each wafer in about 1 tablespoon of chilled dough.

Place..... on greased baking sheet about 2 inches apart.

Top..... each with a **walnut half.**

Bake..... in moderate oven (375° F.) 10 to 12 minutes.

*If desired, refrigerator cookies may also be made. Shape dough into rolls, 1½ inches in diameter; wrap in waxed paper. Chill at least 4 hours or overnight. Cut in slices ⅛ inch thick. Place slices on ungreased baking sheets. Top with Rockwood solid chocolate mint wafers. Cover with additional slices of cooky dough; seal edges. Top with a walnut half; bake at 375° F. for 8 to 10 minutes.

Ann Pillsbury's BONNIE BRAN COOKIES

BAKE *at 375° F. for 12 to 15 minutes.*

MAKES *about 6 dozen cookies.*

Sift.....2 cups sifted **Pillsbury's Best Enriched Flour**
½ teaspoon **soda**
1 teaspoon **salt**
1 teaspoon **cinnamon**
¼ teaspoon **allspice**

Cream...¾ cup **shortening**; add gradually
1½ cups firmly packed **brown sugar**, creaming well.

Add.....1 **egg**
¼ cup **light corn syrup**
1½ teaspoons **vanilla**; beat well.

Blend in.... dry ingredients alternately with ¼ cup **milk**, mixing thoroughly after each addition.

Add....1½ cups **Kellogg's All-Bran**
⅔ cup moist **mincemeat** and
¾ cup **walnuts**, chopped. Mix well.

Drop..... by rounded teaspoonfuls onto greased baking sheets.

Bake..... in moderate oven (375° F.) 12 to 15 minutes.

Candied Fruit Cookies: Prepare Bonnie Bran Cookies, substituting 1 cup mixed candied fruit, cut fine, for mincemeat.

NEW! Ann Pillsbury's Holiday Parfait Pies!